



Buffalo Sauce

U.S.

1 Tbsp
1/3 cup
1/2 tsp
To taste

Butter, unsalted
Hot sauce (such as Crystal or Frank's)
Lemon Juice
Black Pepper, ground

Metric

14g
80mL
2.5mL
To taste

Preparation:

1. Gather all ingredients and equipment.
2. In the microwave, heat the butter for 15 seconds, or until completely melted.
3. Mix in hot sauce, lemon, and black pepper. Stir until a smooth sauce is formed. Note: sometimes, if the hot sauce is cold from being kept in the refrigerator, the butter may solidify again and the sauce will not be smooth. If this happens, microwave in 10 second increments until the butter is fully melted again and you have a smooth sauce.

Nutrition Facts

8 Servings

Serving size **1 Tablespoon**

Amount per serving

Calories **15**

| | |
|----------------------------|-------|
| Total Fat | 1.5 g |
| Saturated Fat | 1 g |
| Trans Fat | 0 g |
| Monounsaturated Fat | 0 g |
| Cholesterol | <5 mg |
| Sodium | 10 mg |
| Total Carbohydrate | 0 g |
| Dietary Fiber | 0 g |
| Total Sugars | 0 g |
| Includes ___g Added Sugars | |
| Protein | 0 g |
| Vitamin D | 0 % |
| Calcium | 0 % |
| Iron | 0 % |
| Potassium | 2 mg |
| Phosphorus | 0 mg |
